



SMOKY PAPRIKA & MAPLE BARBECUE PORK LOIN

(courtesy of Mary Shivers - Ada, OK)

- 1 (3-4 lb.) boneless pork loin roast
- 2 tbsp prepared mustard
- 1/3 cup McLure's Pure Maple Syrup
- 1 tsp sweet smoked paprika
- 2 tbsp paprika
- 2 tbsp chili powder
- 1/2 tsp celery seed
- 1 tsp sea salt
- 1/2 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1 tsp coarsely ground black pepper
- 1 cup hickory smoke barbecue sauce
- 1 tbsp Worcestershire sauce

- 1/3 cup McLure's Honey

Spray gas grill grates with non-stick cooking spray. Heat gas or charcoal grill to medium heat. Pat pork dry with paper towels. Butterfly the pork by cutting a lengthwise slit down the center to within 1-inch of bottom. Spread pork flat. Make a similar slit of each half.

In a small bowl, stir together mustard and syrup. Brush cut areas of pork with 3/4 of mixture.

Stir next eight ingredients together in a small bowl. Sprinkle half of mixture onto exposed areas of pork. Roll up from a long side. Tie at 2-inch intervals with kitchen twine. Brush remaining syrup mixture on outside of pork. Sprinkle with remaining rub mixture. Place on grill and cover. Grill pork for 1-1/2 to 1-3/4 hours to desired doneness (internal temperature should be at least 160 degrees.) Meanwhile, stir remaining ingredients together in a small pan. Heat over medium heat until warm. Remove pork from grill. Let rest 10 minutes before slicing. Place a small bowl of sauce in center of platter. Arrange pork slices around sauce.

Serves 6.